

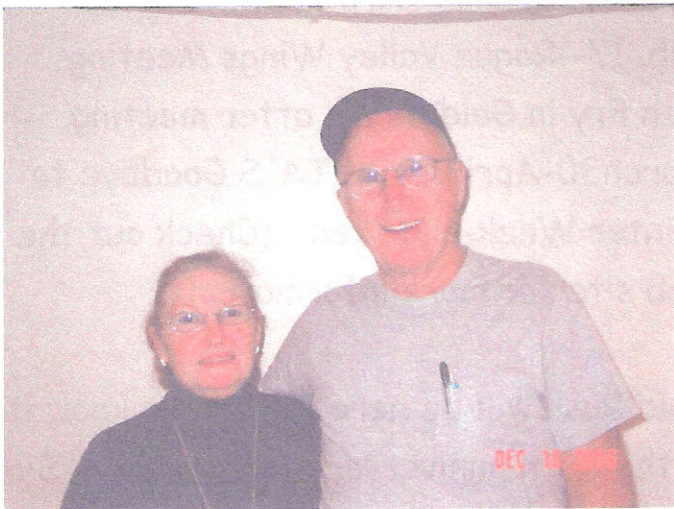


Rogue Valley Wings News Letter January 1, 2007

HAPPY NEW YEAR TO ALL
MAY THE SUN SHINE
LOT'S

NEW MEMBERS:

We had a great time at our Christmas party and I would like to thank Lou, Judy and Carmen for their help with the table decorations. A BIG THANK YOU to Scotty for being our Santa. You were great.



Jerry Jones and Zoeann

Jerry & Zoeann have a 2006 Honda Goldwing. Jerry is a owner/operator with his truck for Interstate. He has been riding since 1958. His first bike was a BSA They live in Gold Hill.



Meeting Minutes for Dec. 2006:

Ken opened meeting at 9:30.

Birthday's and anniversary's were read.

Don talked about safety

We started our Angel Award's and Ken and Betty, Larry and Bonnie received the first awards.

Linda Thomas thanked us for helping a needy family in Cave Junction.

Marty talked about rides you want to share with us. Put your suggestions on paper and get it to Steve Riggs. We can then pick from the hat.

Larry talked about the polar bear ride on January 1st. It will be posted on the web.

Ken encouraged everyone to help out where ever they can.

Larry talked about changing our chapter name.

Lot's of potluck's:

Warren's--January 14

Armsteads--Feb. 10--brunch 10AM

Coon's--March

Rigg's--April

Krois's--July 4

Check the web for time's and information.

Don talked about the North/South ride and dinner cruise.

Jerry and Zoeann won the 50/50.

Next Meeting Jan 20

I got gremlin's in my computer so I send out an apology for the news letter being sent out late.

We are in to the new year and am asking for recipe's each month. Please, e-mail them to me at kbwings@budget.net. At the end of the year they will be put into a cook book for us all. Thank you ahead of time for your help in this.

Upcoming event;s:

Jan. 13--State Meeting--Roseburg-11AM

Jan. 14--Potluck@Warren's--2PM

Jan. 20-Rogue Valley Wings Meeting

Feb. 10--Brunch--Armstead's--10AM

Feb. 17--Rogue Valley Wings Meeting

Fish Fry in Gold Beach after meeting.

March 30-April 1--GWTA'S Goodbye to Winter Week-end West. (Check out the web site for more information.

Gold Rush will be here before we know it. It is the 20th anniversary and will be in Sioux Falls, South Dakota. It is a 2 for 1 special this year. You will need to get your registrations sent in before March 1st to get the 2 for 1.

Please get me any information for newsletter in by the 21 of the month. Thank you

Betty



Spanish Meat Balls

**1 ½ lbs. lean ground beef
1 C stale bread crumbs moistened with milk
2 T. each of Chopped onion & Bell Pepper
About 1 tsp. salt and a little pepper
1 egg.**

Mix altogether

In frying pan, melt about 2 T. butter, and brown meat balls. After browning take them out, place in large pot and in the used frying pan add a little onion, bell pepper and a small can of tomato sauce and a beef bouillon cube that has been dissolved in 1 C of boiling water. (It may need a little salt.) Let this all come to a boil and pour over meatballs. Cover and simmer slowly for 1 ½ hours. Thicken sauce and serve over rice. (If no bell pepper, use dehydrated parsley. Makes approx. 36 meatballs.

**THIS RECIPE SUBMITTED BY JUDY COONS
JANUARY 1, 2007**